TRADITIONAL MENU
2026

AT THE BASE OF THE ABBEY DEDICATED TO SAINT MICHAEL THE ARCHANGEL
SINCE THE YEAR 1049
WHERE TIME SEEMS TO HAVE STOPPED

ROASTED DELICA SQUASH, GRATINATED CALF'S HEAD	32
RAVIOLINI OF ONION, HAZELNUT, AND PARMESAN CREAM	36
ROASTED ROE DEAR, RADICCHIO AND CITRUS	48
PEAR AND THYME TART, ALMONDS AND NAMELAKA	20

TASTING MENU 130

FOR PASSIONATE FANS:

FIORENTINA STEAK, MARROW BONE, LETTUCE, POTATOES	*9

*PER HG (MINIMUM 10 HG)

CHEF MATTEO LORENZINI

INNOVATION
2026

FROM THE GARDEN COMES NOT ONLY SOME OF THE REFINED RAW MATERIALS,
BUT ALSO THE INSPIRATIONS AND IDEAS FOR NEW CREATIONS
AND TASTE SUGGESTIONS THAT ACCOMPANY THE SEASONS.
WHAT THE GARDEN OF BADIA OFFERS US IS A UNIQUE AND PRECIOUS ELEMENT.
OUR MISSION IS TO GIVE IT THE VALUE IT DESERVES.

SCALLOPS, SAVOY CABBAGE, PORK SOPPRESSATA, AND GREEN APPLE	38
DUCK PÂTÉ EN CROÛTE, QUINCE, BLACK SALSIFY	36
GRAINS, SUCH AS A RISOTTO WITH SQUID INK, SEAFOOD, AND GLASSWORT	38
TORTELLI OF PIGEON, KALE AND JUGGLES	36
TURBOT, SEAFOOD RAGÔUT WITH SEASONAL BEANS	48
STUFFED QUAIL, PORCINI MUSHROOMS AND FIGS	48

CHEESE FROM TUSCANY	20
CHOCOLATE AND PEANUTS CAKE, ADDORMENTA SUOCERE	20
RUM BABÀ, MELBA PEACHES	20

UNDER REG. CE1169/11 FOR ALLERGEN DETAILS DIRECTLY REQUEST THE APPROPRIATE DOSSIER
SOME OF THE ITEMS ON OUR MENU UNDER GO A RAPID TEMPERATURE COOLING
PROCESS TO GUARANTEE THE HIGHEST QUALITY AND MEET FOOD SAFETY OBLIGATIONS AS PER
MANDATORY HACCP PROTOCOL ACCORDING TO EUROPEAN LEGISLATION CE852/04ANDCE853/04.